INSPECTION
PART III & IV

ANUPAMA BALASAHEB PATIL

ASSISTANT COMMISSIONER & DESIGNATED OFFICER

GREATER MUMBAI, FDA MAHARASHTRA

STEPS OF INSPECTION

- INSPECTION OPENING MEETING
- RECORD CHECKING
- START INSPECTION
- FILL INSPECTION CHECKLIST & CLICK PICTURES
- DRAWING SAMPLES
- ON-SPOT TESTING
- FINALIZATION & SUBMISSION OF INSPECTION REPORT

INSPECTION OPENING MEETING

- FSO & TEAM IDENTIFICATION
- EXPLAIN REGULATIONS & PHILOSOPHY
- STATE OBJECTIVES, SCOPE, PROCEDURE & CONFIDENTIALITY OF INSPECTION
- REQUEST MANAGEMENT COLLABORATION
- SEEKING QUESTIONING OF OPERATORS

INSPECTION OPENING MEETING

The Food Safety Officer himself may inspect a FBO premise or he may constitute a team to carry out a particular inspection as is required.

The Food Safety Officer should put on neat and clean dress and if possible carry aprons, head gears and gloves at the time of visit of FBO premise.

The Food Safety Officer should carry inspection check lists, relevant forms for sampling, seizure and detention forms and all other relevant documents along with all tools required for sampling.

The Food Safety Officer should also carry his identity document issued from his department to avoid any confusion of his entry into the premise.

INSPECTION OPENING MEETING

During the meeting the FSO shall make the FBO & his management aware about the FSS Act, Rules & Regulations and the duties of a FBO.

The FSO should encourage FBO to cooperate in the inspection.

All the documents required to be maintained by the FBO as per the concerned Regulations is inspected by the FSO.

The FSO may seek various information from the food handlers.

RECORD CHECKING

(a) Blueprint/layout plan of the processing unit showing the dimensions in metres/square metres and operation-wise area allocation.

(b) Name and List of Equipment and Machinery along with the number, installed capacity and horse power used.

(c) Analysis report (Chemical & Bacteriological) of water to be used as ingredient in food from a recognized/public health laboratory to confirm the portability indicating the name of authorized representative of Lab who collected the sample and date of collecting sample.

(d) Proof of possession of premises. (Sale deed/Rent agreement/Electricity bill, etc.)

RECORD CHECKING

(e) Partnership Deed/Affidavit/Memorandum & Articles of Association towards the constitution of the firm. Copy of certificate obtained under Coop Act - 1861/Multi State Coop Act - 2002 in case of Cooperatives.

(f) NOC from manufacturer in case of Re-labellers & Re-packers

(g) Food Safety Management System plan or certificate if any.

(h) Source of milk or procurement plan for milk including location of milk collection centres etc in case of Milk and Milk Products processing units.

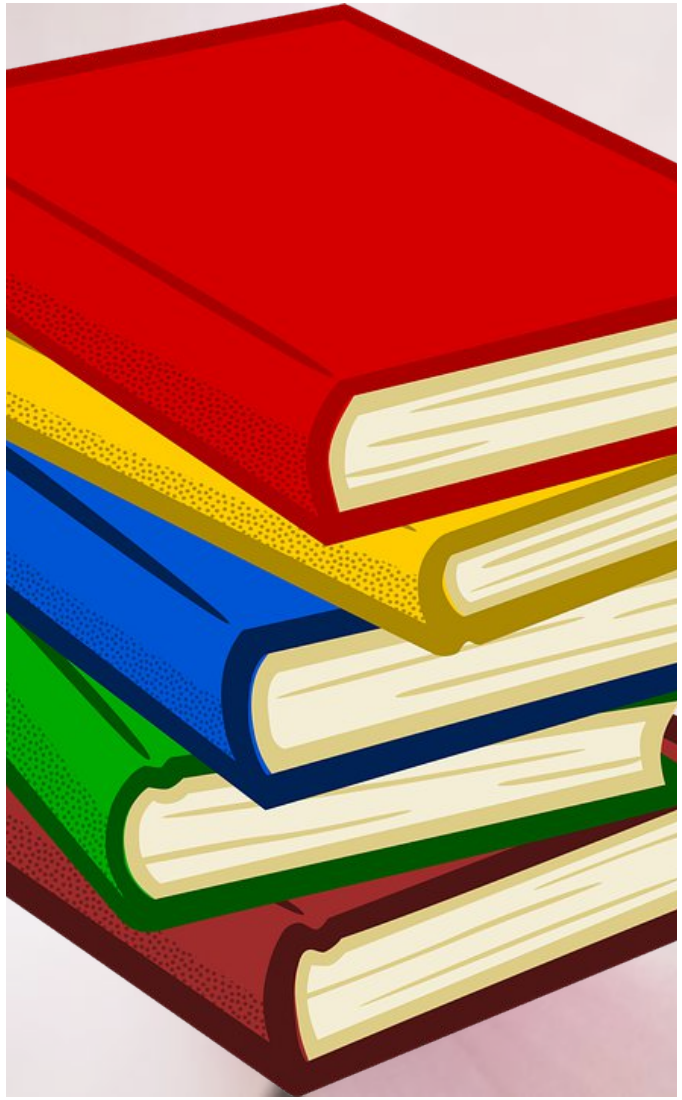
RECORD CHECKING

(i) Source of raw material for meat and meat processing plants.

(j) Pesticide residues report of water to be used as ingredient in case of units manufacturing Packaged Drinking Water, packaged Mineral water and/or carbonated water from a recognised/public health laboratory indicating the name of authorised representative of Lab who collected the sample and date of collecting sample, including source of raw water and treatment plan.

(k) Recall plan wherever applicable, with details on whom the product is distributed.

(l) NOCs from Municipality or local body and from State Pollution Control Board except in case of notified industrial areas.



RECORD CHECKING

(m) List of workers with their Medical fitness as per the Medical Fitness Performa by the Food Authority.

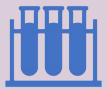
(n) Pest Control document along with day to day records of treatments.

(o) Documents related to transportation of raw materials and finished goods. If food is transported under controlled conditions the records of temperature controls.

(p) Cleaning and sanitation programme of the premise along with day to day maintenance records of the same.

RECORD CHECKING

(q) Records of source and standards of raw material used are of optimum quality as per the Regulations and standards



(r) Test Reports from NABL accredited/FSSAI notified laboratories regarding microbiological contaminants in food.

(s) Records of daily production, raw material utilized and sales.

(t) Records of sale and purchase that the food product is sold to registered/ licensed vendor and raw material purchased from registered/licensed supplier.

RECORD CHECKING

- (u) Records for periodic audit of the whole system according to Standard Operating Procedure conducted regarding GHP/GMP system.
- (v) Appropriate records of food processing/preparations, food quality, laboratory test results, pest control, etc. for a period of one year or the shelf life of the product, whichever is more.
- (w) Training records of food production personnel and production floor managers/supervisors on food hygiene
- (x) Food labels for requisite information as per the FSS (Packaging & Labelling) Regulation, 2011
- (y) Form no: IX (Form of Nomination-Refer rule 2.5.1) nomination of persons by a company

START INSPECTION: PROCESS FLOW CHART

The FSO may ask for a process flow chart of the products being manufactured in the premise, methods of monitoring and validation.

FSO may anticipate Critical Control Points (CCPs) and focus on risk factors. FSO may also check CCP critical limits.

INSPECTION:

Counter-Flow walk through

Inspection should be carried out from least contaminated area to most contaminated area

From Finished Goods to Processing and then to Raw materials storage/preparation area (fruits, vegetables, milk, fish, meat etc) to avoid contamination

Storage/transportation of finished products, Packaging and Labelling

Product characteristics/labelling/sampling

Processing-verify control measures

Verify that critical limits are observed

INSPECTION:
Counter-Flow walk through

Facility assessment

Equipment assessment

Employee/staff health, hygiene & Training

Sick employee policy/hand washing

Examine employee facilities

Check raw material reception/storage

Start
Name 3 breakfast foods.
Name 2 things you eat on your birthday.
Name 2 red fruits.
What is cheese made of?
What do rabbits eat?
Do you know the names of these foods?
Can you answer food questions? Find out.
Ketchup
What do we put ketchup on?
ROLL AGAIN
Name 3 green vegetables.
Where do apples grow?
Board Game
MOVE AHEAD 3 SPACES
What do we eat at the movies?
LOSE A TURN
Potato Chips
A hot drink for the winter- not coffee.
MOVE AHEAD 2 SPACES.
What do people drink in the morning?
Name 2 snack foods.
GO BACK 3 SPACES.
Roll again
I can be red or green. I am sweet and round.
Finish
What do we eat with chicken?
What is in a souvlaki? Name 3 things.
What are French fries made from?
Where are oranges from & what country?
Yogurt is made of what?
What is a sandwich?
Name 3 Greek foods.
Food Glorious Food
What's in a hamburger?
What drink do we make from grapes?
What is in a salad- name things.
SKIP 5 SPACES
What is watermelon? Does it have water in it?
iSLCollective.com

INSPECTION: Counter-Flow walk through

Additives and non-food chemicals

Packaging material specifications/storage

Sanitation and pest control

Site & surrounding environment assessment

Inspect laboratory facility wherever necessary and check the proper functioning of the various equipments

INSPECTION

During inspection the FSO should make inspection as per Schedule IV of FSS (Licensing & Registration of Food Businesses) Regulations, 2011 applicable for the particular kind of business and product.

FSO should review the critical control points and safety management systems with a focus on risk factors and provisions made in the food safety management system for these risk factors.

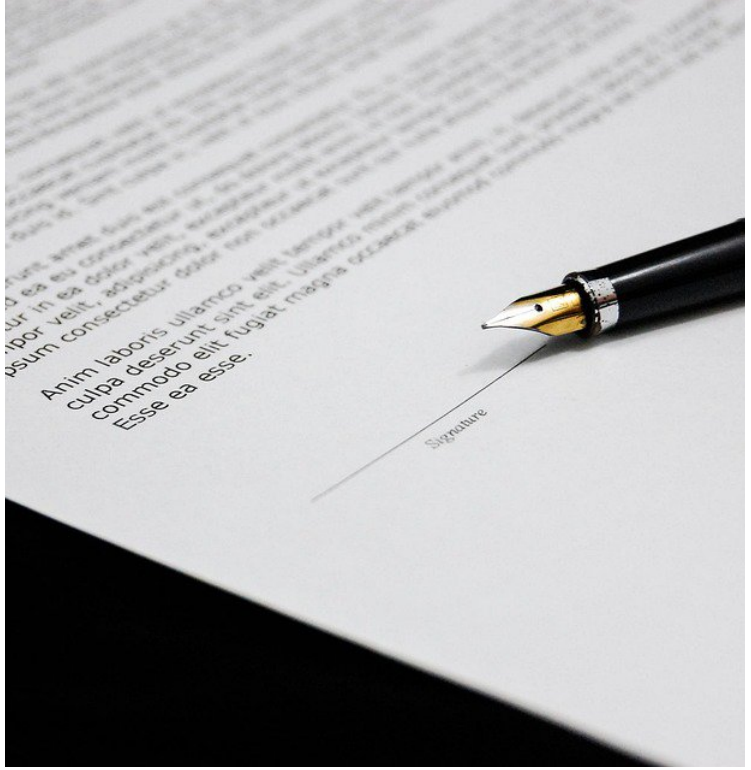
Accordingly, he should cover all the points mentioned in the Schedule IV and inspection checklist.

All the areas provided in the premise should be inspected. If any area is locked the FSO should make sure that the room/area is unlocked for inspection.

INSPECTION: CHECKLIST & PICTURES

After the physical inspection of the food establishment is over, the Food Safety Officer will note down all the observations as a inspection report in the inspection checklist. **FOSCOS**

The FSO should click as many pictures as possible and upload them on FOSCOS to assist Designated Officer to understand the severity of the situation while issuing the Improvement Notice.



Procedure of Taking Extracts of Documents

- **2.2.1: Manner of taking extracts**
- Where the FSO has seized any books of account and other relevant relevant documents in exercise of powers conferred upon him under sub-section (6) of section 38 of the Act, he shall return the same to the person from whom they were seized within a period not exceeding thirty days from the date of such seizure Provided that before returning the books of account and other documents, the FSO shall be entitled for copies thereof or extracts there from, as the case may be.
- On receipt of such communication from the FSO, the person from whom the books of account and documents were seized shall provide the copies or extracts as the case may be, duly authenticated by the FBO.
- The extracts shall be taken by the FSO or by any person authorized by him.
- The person making the extracts shall not in any manner cause dislocation, mutilation, tampering or damage to the records in the course of making extracts.
- The person making extracts shall not make any marking on any record or paper.

Procedure of Taking Extracts of Documents

2.2.2 Affidavit

The extracts or the copies referred to in Rule 2.2.1 above, shall be initialed on each page of such extracts or copies by the person from whom the books of account and other documents were seized and such extracts or copies so authenticated shall be provided to the Food Safety Officer, accompanied by an Affidavit in Form I of the person from whom the books of account and other documents were seized, certifying the authenticity of such extracts or copies.

Seizure of Articles of Food

2.3.1. Form of receipt for article of food seized by a FSO- For every article of food seized under clause (b) of sub-section 1 of Section 38 of the Act, a receipt in Form II shall be given by the FSO to the person from whom the article of food was seized.

2.3.2 Form of order/bond not to dispose of the stock: Where the FSO keeps any article of food in the safe custody of the FBO under clause (c) of subsection (1) of Section 38 of the Act.

1. FSO shall, after affixing the seal, on the article of food, make an order to the FBO in Form III and the FBO shall comply with such an order.

2. FSO may require the FBO to execute a bond in Form IV.

DRAWING SAMPLES

Procedure for taking sample : clause A of Sub Section 1 of Section 38 and Section 47 (except 47 (5)) of the Act. **THE FSO**

1. Shall call one or more witnesses at the time of lifting of the samples

2. Obtain the signatures from the witnesses in all the forms and documents prepared

3. Serve the notice in Form V A to the FBO then and there

4. In case the FBO discloses that the product has been obtained from the manufacturer, the distributor or supplier, a notice shall also be given to such manufacturer, distributor or supplier.

DRAWING SAMPLES

5. In case where the sample is drawn from an open container, the person drawing the sample shall also draw a sample from a container in original condition of the same article bearing the same declaration, if such container is available, and intimate the same to the Food Analyst.

6. Where a FSO or the purchaser takes a sample of an article of food for analysis, he shall pay, the cost of such sample, to the person from whom the sample is taken, calculated at the rate at which the article is sold to the public.

7. Sample of article of Food for the purpose of analysis shall be taken in clean dry bottles or jars or in other suitable containers which shall be closed to prevent leakage, evaporation or to avoid entrance of moisture in case of dry substance and shall be carefully sealed. Provided, if a sealed package marketed by the manufacturer/Food Business Operator is taken as sample, further sealing in separate containers will not be required.

[7(a) Mask all the information relating to the Food Business Operator in the label of the sample including brand or trade name and bar code suitably and provide a code number.]

DRAWING SAMPLES

8. All bottles or jars or other containers containing the samples [and prepackaged samples] for analysis shall be **properly labelled** and the parcel shall be properly addressed. The label on any sample of food sent for analysis shall bear

I. Code number of the sample.

II. Name of the sender with his official designation.

III. Date and place of collection.

IV. Nature of articles being sent for analysis.

V. Nature and quantity of preservative, if any, added to the sample.

DRAWING SAMPLES

- 9. The samples will be packed and sealed in the manner prescribed:
- **(i) Sample shall be divided into four parts** or take four already sealed packages and mark and seal or fasten up each part in such a manner as its nature permits and take the signature or thumb impression of the person from whom the sample has been taken on the label mentioned in 2.4.1.8.
- (ii) The **stopper/cap shall first be securely fastened** so as to prevent leakage of the contents in transit.
- (iii) The bottle, jar or other **container shall then be completely wrapped in fairly strong thick paper.** The ends of the paper shall be neatly folded in and affixed by means of gum or other adhesive.
- (iv) **A paper slip** of the size that goes round completely from the bottom to top of the container, bearing the signature of the Designated Officer or any officer authorized by Food Safety commissioner and code number of the sample, shall be pasted on the wrapper. The signature or thumb impression of the person from whom the sample has been taken, shall be affixed in such a manner that the paper slip and the wrapper both carry a part of this signature or the thumb impression.
- (v) The paper cover shall be further **secured by means of strong twine or thread** both above and across the bottle, jar or other container

DRAWING SAMPLES

In case the person from whom the sample is taken refuses to affix his signature or thumb impression, the signature or thumb impression of one or more witnesses shall be taken in the same manner.

In case the paper slip containing the signature of the Designated Officer is of such a size that it does not cover completely from the bottom to the top of the container, the Food Safety Officer shall affix additional sheet/s of paper to the slip containing the signature of the Designated Officer so as to cover the container completely and the Food Safety Officer shall affix his signature on each of the joints for the purpose of identification.

Where the purchaser or an Authorized Officer draws the sample no such paper slip shall be required to be affixed

DRAWING SAMPLES

- **10. The containers of the samples shall be dispatched forthwith in the following manner**
- The sealed container of **one part of the sample for analysis** along with memorandum in Form VI shall be sent in a sealed packet **to the Food Analyst** under appropriate condition to retain the integrity of the sample.
- The sealed container of the **second and third parts of the sample** and two copies of memorandum in Form VI shall be sent **to the Designated Officer** by any suitable means and
- The sealed container of the remaining **fourth part of the sample** and a copy of memorandum in Form VI shall be sent **to an accredited laboratory** along with fee prescribed by the Authority, **if so requested by the FBO,** under intimation to the Designated Officer Provided that fourth part also shall be deposited with Designated Officer if FBO does not request to send the sample to an accredited lab.

DRAWING SAMPLES

- 11. The FSO shall send to the Food Analyst to whom the sealed container of first part of the sample was sent, **a copy of the memorandum and specimen impression of the seal** used to seal the packet and the same shall be sent forthwith.
- 12. The FSO or the Authorized Officer, while taking sample for the purpose of analysis **except in the case where the sample is meant for microbiological testing/ analysis**, **may add to the sample, a preservative** as may be prescribed from time to time in the regulations for the purpose of maintaining it in a condition suitable for analysis.
- 13. Whenever any preservative is added to a sample, the nature and quantity of the **preservative added** shall be clearly **noted on the label to be affixed to the container.**
- 14. The **quantity of sample** of food to be sent to the Food Analyst / Referral lab for analysis shall be as **specified in regulations by the Food Authority.**
- 15. Where food is sold or stocked for sale or for distribution in sealed containers having identical label declaration, the **contents of one or more of such containers as may be required to satisfy the quantity prescribed, shall be treated to be a part of the sample**.

DRAWING SAMPLES

- The quantity of sample of food packaging material to be sent to the Food Analyst /Director of referral lab for analysis shall be as specified below:-

Sr. No.	Name of Food Packaging Material	Approximate quantity/surface area to be supplied
1	Food packaging material when sample is taken from manufacturer.	8 x 1000 x 9 sq.cm. surface area
2	When sample is taken from small consumer packages.	Complete packaging material used for one container

- The quantity of sample sent for analysis shall be considered as sufficient unless the Food Analyst reports to the contrary

ON-SPOT TESTING

The rapid food testing kit/equipment/method ensure “faster, better, cheaper” real-time testing of food.

The rapid food testing kit/equipment/ method are better in terms of their size, faster in terms of their total run time and cheaper in terms of cost effectiveness as compared to conventional methods.

The clause 2.4 of Food Safety and Standards (Laboratory and Sample Analysis) Regulations, 2011 includes the provision of approval of Rapid Analytical Food Testing Kit, Equipment or Method:

ON-SPOT TESTING

“2.4 Approval of Rapid Analytical Food testing Kit, Equipment or Method

2.4.1 Food Authority may approve Rapid Analytical Food testing Kit, Equipment or Methods for the purpose of testing of Food.

2.4.2 The procedure for approval of Rapid Analytical Food testing Kit, Equipment or Methods shall be as per the guidelines that may be framed by the Food Authority from time to time.”

To facilitate carrying out on the spot field testing by FSOs or Mobile Testing Labs
To improve speed and reduce testing costs in food laboratories.

The rapid food testing kit/equipment approved by FSSAI is to be used **for screening and surveillance purposes only.**

Closing Meeting

- Discuss finding (especially non-compliance & Violation)
- Agree on time-line for corrective action
- Sign report, get it signed by the FBO and handover a copy to the FBO and retain one copy of the inspection report which is to be submitted to the Designated Officer for issuing a Improvement Notice to the FBO. **(ONLINE)**
- Discuss possible improvements
- Schedule follow-up inspection.
- Confidentiality of outcome of inspection should be maintained by the officer unless required in public interest.

IMPROVEMENT NOTICE

- **SECTION 32**
- (1) If the **Designated Officer has reasonable ground** for believing that any FBO has failed to comply with any regulations to which this section applies, he may, by a notice served on that FBO:-
- (a**) state the grounds** for believing that the FBO has failed to comply with the regulations;
- (b) **specify the matters** which constitute the FBO's failure so to comply;
- (c) **specify the measures** which, in the opinion of the said Authority, the FBO must take, in order to secure compliance; and
- (d) require the FBO to take those measures, or measures which are at least equivalent to them, **within a reasonable period (not being less than fourteen days)** as may be specified in the notice.

IMPROVEMENT NOTICE

If the food business operator fails to comply with an improvement notice, **his licence may be suspended**.

If the food business operator still fails to comply with the improvement notice, the Designated Officer may, **after giving the licensee an opportunity to show cause, cancel the licence granted to him**

Designated Officer **may suspend any licence forthwith** in the interest of public health for reasons to be recorded in writing.

IMPROVEMENT NOTICE

- Any person who is aggrieved: may appeal to the Commissioner of Food Safety whose decision thereon, shall be final.

(a) an improvement notice; or

(b) refusal to issue a certificate as to improvement; or

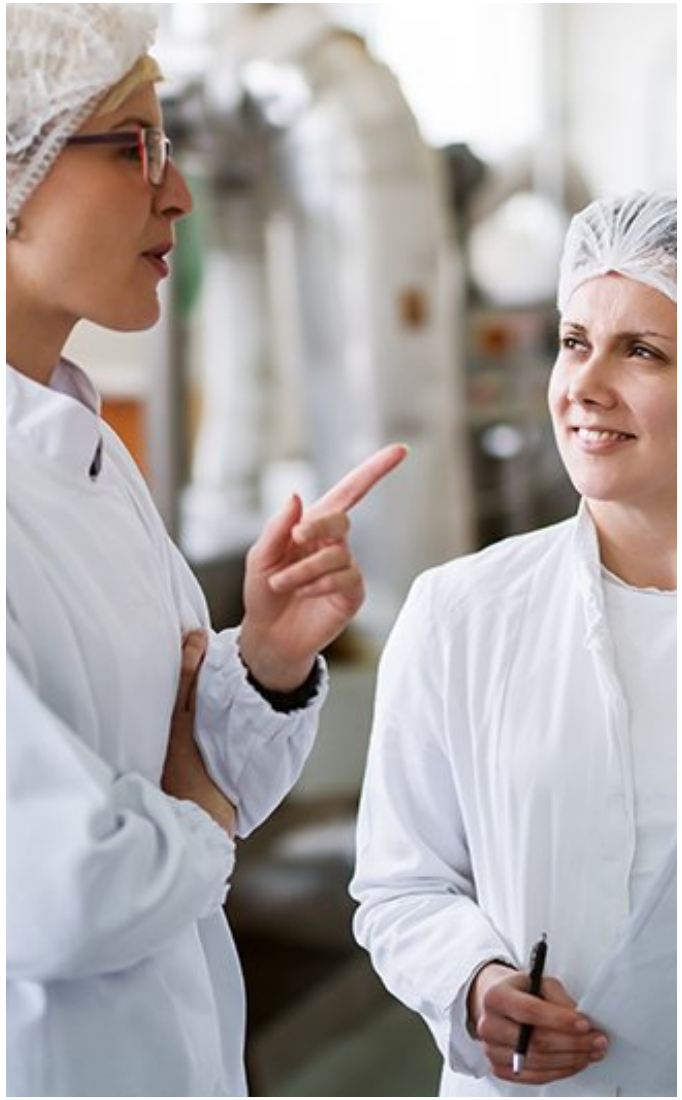
(c) cancellation or suspension or revocation of licence under this Act,

IMPROVEMENT NOTICE

The period within which such an appeal may be brought shall be –

(a) fifteen days from the date on which notice of the decision was served on the person desiring to appeal; or

(b) in the case of an appeal under sub-section (1), the said period or the period specified in the improvement notice, whichever expires earlier



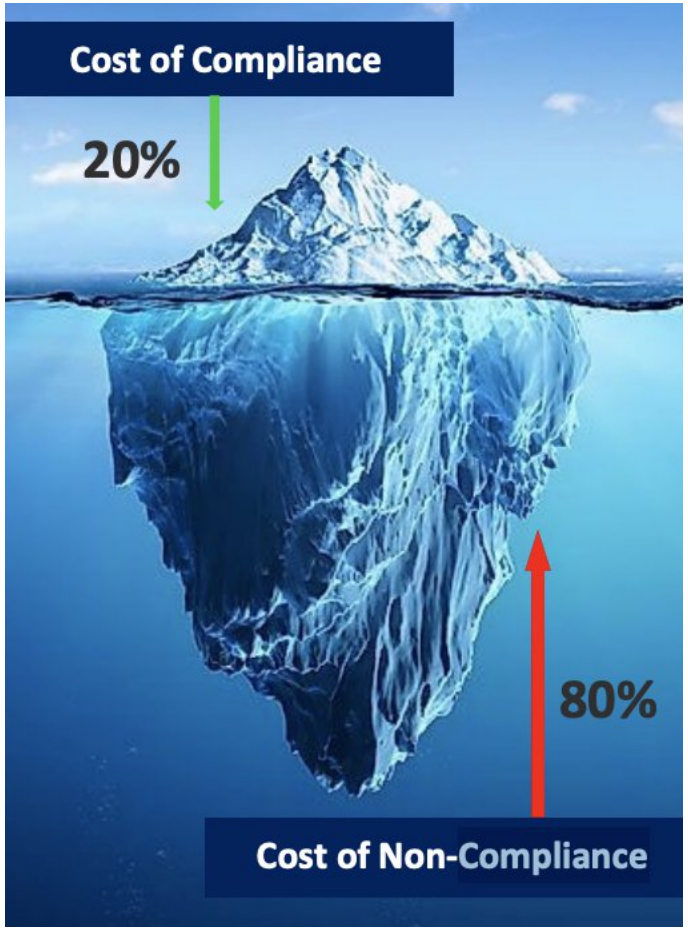
FOLLOW-UP INSPECTION

Schedule inspection after the prescribed time period of corrective action by FBO is over in case of registered unit.

However, in case of licensed units the same will be scheduled by the Designated Officer and assigned to the Food Safety Officer.

Follow up inspection is carried out to verify whether the suggestions for improvement have been carried out by the FBO within the prescribed time limit.

CLOSURE

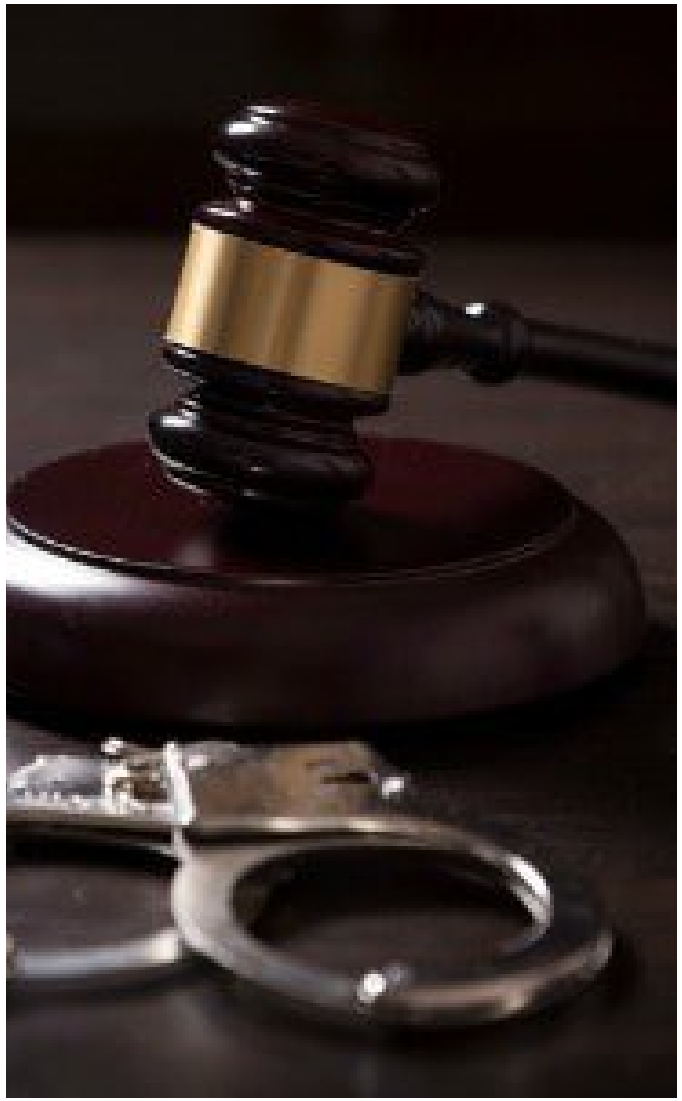


FBO COMPLIES WITH DIRECTION OF DESIGNATED OFFICER

NO PENALTIES

NO PROSECUTION

THE BUSINESS AS USUAL



PENALTIES

50. Penalty for selling food not of the nature or substance or quality demanded.

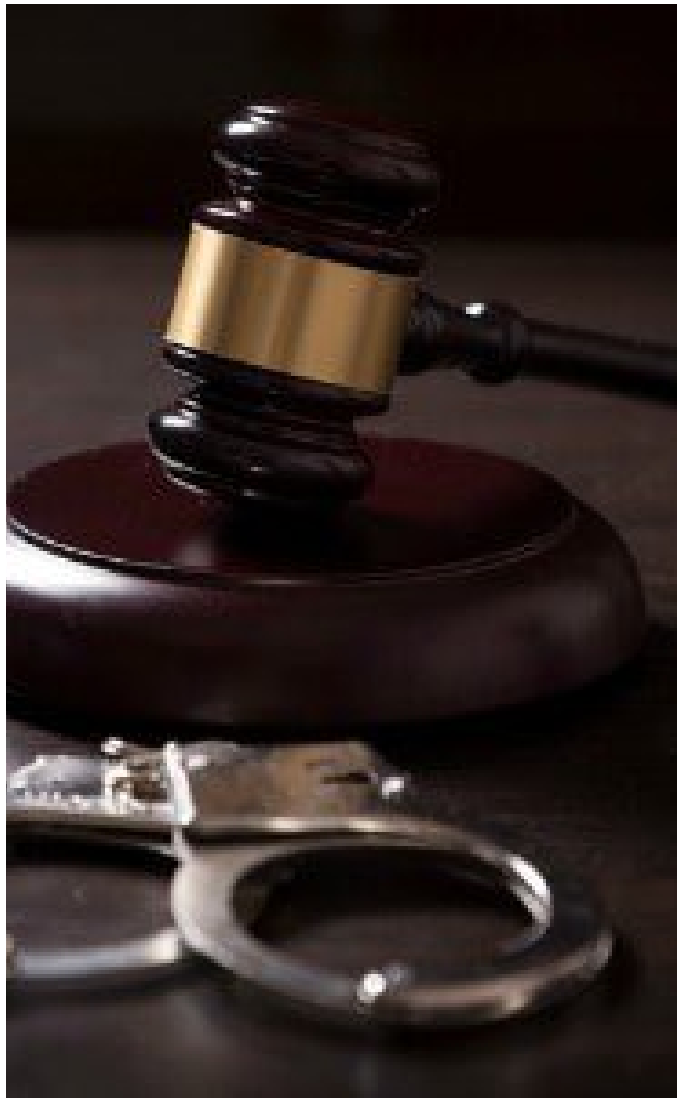
51. Penalty for sub-standard food.

52. Penalty for misbranded food.

53. Penalty for misleading advertisement.

54. Penalty for food containing extraneous matter.

55. Penalty for failure to comply with the directions of Food Safety Officer.



PENALTIES

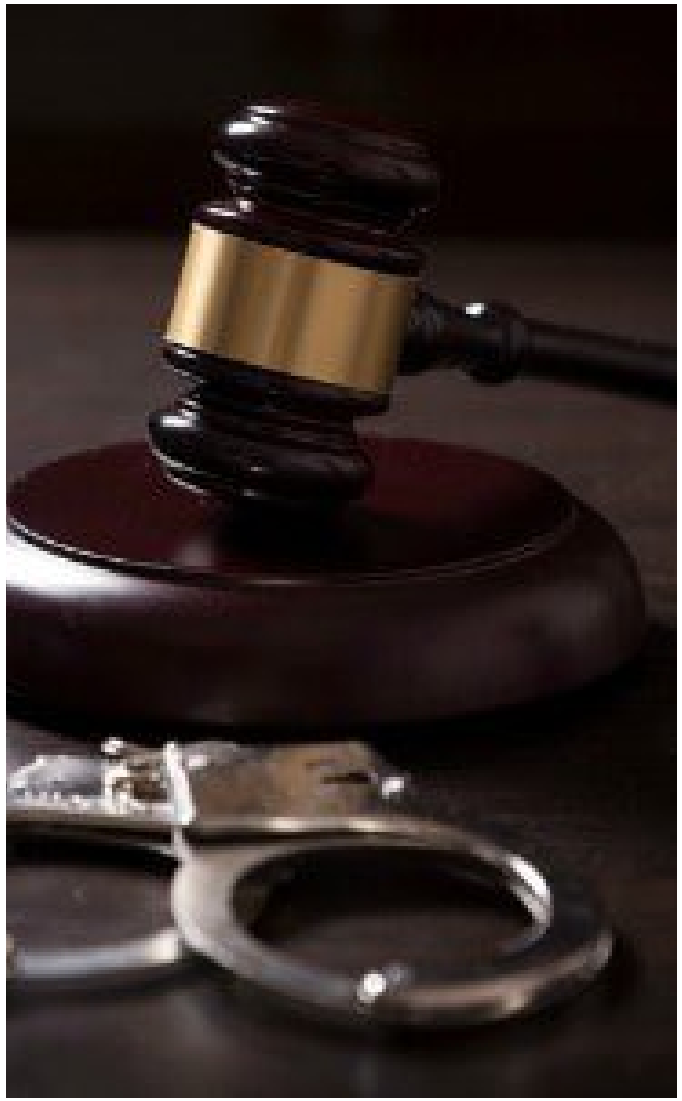
56. Penalty for unhygienic or unsanitary processing or manufacturing of food

57. Penalty for possessing adulterant.

58. Penalty for contraventions for which no specific penalty is provided.

59. Punishment for unsafe food.

60. Punishment for interfering with seized items.



PENALTIES

61. Punishment for false information.

62. Punishment for obstructing or impersonating a Food Safety Officer.

63. Punishment for carrying out a business without licence.

64. Punishment for subsequent offences.

65. Compensation in case injury of death of consumer

66. Offences by companies.

67. Penalty for contravention of provisions of this Act in case of import of articles of food to be in addition to penalties provided under any other Act.

Procedure for Launching Prosecution

The FSO shall be responsible for inspection of food business, drawing samples and sending them to Food Analyst for analysis.

The Food Analyst after receiving the sample from the Food Safety Officer shall analyse the sample and send the analysis report mentioning method of sampling and analysis within fourteen days to Designated Officer with a copy to Commissioner of Food Safety.

The Designated Officer after scrutiny of the report of Food Analyst shall decide as to whether the contravention is punishable with imprisonment or fine only and in the case of contravention punishable with imprisonment, he shall send his recommendations within fourteen days to the Commissioner of Food Safety for sanctioning prosecution.

Procedure for Launching Prosecution

The Commissioner of Food Safety shall, if he so deems fit decide, within the period prescribed by the Central Government, as per the gravity of offence, whether the matter be referred to,–

(a) a court of ordinary jurisdiction in case of offences punishable with imprisonment for a term up to three years; or

(b) a Special Court in case of offences punishable with imprisonment for a term exceeding three years where such Special Court is established and in case no Special Court is established, such cases shall be tried by a Court of ordinary jurisdiction.

The Commissioner of Food Safety shall communicate his decision to the Designated Officer and the concerned Food Safety Officer who shall launch prosecution before courts of ordinary jurisdiction or Special Court.

FOOD RECALL

Food Recall means the action to remove food from the market at any stage of the food chain, including that possessed by consumers.

The food products that are determined or prima facie considered unsafe & identified as a potential threat to the public health or violate the Act, or the rules or regulations made thereunder may be recalled.

Food recalls are an appropriate method for removing or correcting marketed food products and their labelling that violate the laws administered by the regulatory authority.

Recall of food product is in largely in the interest of consumers.

The food recall also serves the interest of the industry and the government.

Recalls afford equal consumer protection but generally are more efficient and timely than formal administrative or civil actions, especially when the product has been widely distributed.

Objectives of Food Recall

Ensure

- removal of food under recall from all stages of the food chain in accordance with section 28 of the Act;

Ensure

- dissemination of information to concerned consumers and customers;

Ensure

- retrieval, destruction or reprocessing of food under recall

Who can Initiate Food Recall?

Manufacturers and/or distributors should initiate a recall at any time to fulfil their responsibility to protect the public health from products that present a risk of injury or gross deception, or are otherwise defective.

Firms may also initiate a recall following notification of a problem by Food Authority or a state agency or any other regulatory body governing food commodities under government, in response to a formal request by the aforementioned authority, or as ordered by these Authority.

SCENARIOS

a) At any stage in the food chain if it is determined by the FBO that food may pose a threat by the virtue of its being unsafe or contravening provisions under the FSS Act and rules/regulations made there under;

b) The recall process shall also be initiated as a result of reports or complaints referred to the food business operator from any stakeholder and if food business operator determines that there are a need to recall.

c) As a result of analysis report for the surveillance or regulatory samples drawn by the enforcement authority, being declared unsafe or in contravention of the provisions under the act & regulations and may have serious implications to public health. The concerned authority may direct the FBOs to initiate recall to which compliance is mandatory.

Food Recall Plan

The procedures and arrangements that a food business operator shall have in place to retrieve food and food products from any stage in the food chain if a problem arises.

All food business operators engaged in the manufacture or importation or wholesale supply of food regulated under the Act must have an up-to-date recall plan

Food businesses in the food service sector such as restaurants, caterers and takeaway joints are exempted from having a recall plan unless they are running multi-outlet food business chains with integrated manufacturing and distribution network.

The food retailers are not required to have a food recall plan, unless they are also engaged in the manufacture or importation or wholesale supply of food.

RECALL ALERT

Any alert issued to the public by the Food Business Operator under intimation to Chief Executive Officer, Food Safety and Standards Authority of India and the concerned Commissioner(s) of Food Safety of the State(s) or by the Food authority or Commissioner of States/UTs about the food under recall.

ROLE of FBO

The food business operator shall have **procedures and systems** in place **to identify the food businesses to which they have supplied** their food.

The food business operator shall collaborate with the Commissioner of Food Safety of the State or Union territory or the Food Authority on action taken to avoid or reduce risks posed by the specific batch or lot or code of food, which they supply or have supplied.

The food business operator shall remove the food from sale or distribution, when requested by the Commissioner of Food Safety of the State or Union territory or the Food Authority, as the case may be.

Food Recall Notice or Alert

- The food business operator shall promptly inform the consumers in the affected area of the food recall through press release, letters to the concerned parties or advertisements in the media and such press release, letter or advertisement shall be in the form of ‘Food Recall Notice’
- It shall contain the following information:-

1.Name of the Food Business Operator recalling the food;

2. Name of the food, brand name, pack size, batch and code number, date of manufacture, used by date or best before date;

3. The contamination or violation in the food or reason for such recall;

4 “do not consume message”;

5 Health warning and action;

6 The places or outlets where the food is found;

7 The action to be taken by the consumer;

8 Contact number for queries.

- The FBO must: complete the press release within two hours after being notified of the recall & submit a draft of the proposed Press Release, if required, to the concerned Authority for approval arrange for translation of the press release for concerned region

RESPONSIBILITY of FBO

- FBO should determine whether the recall is progressing effectively and submit periodic status reports to the concerned Commissioner, Food Safety, State/UT & Designated Officer, concerned district and CEO, FSSAI to inform the progress of the recall.
- FBO shall submit the periodic recall status report.
- The FBO must;

1. verify that all accounts have stopped distributing and selling the recalled product(s)
2. verify that the recalled product(s) have been returned to the FBO responsible for the recall.

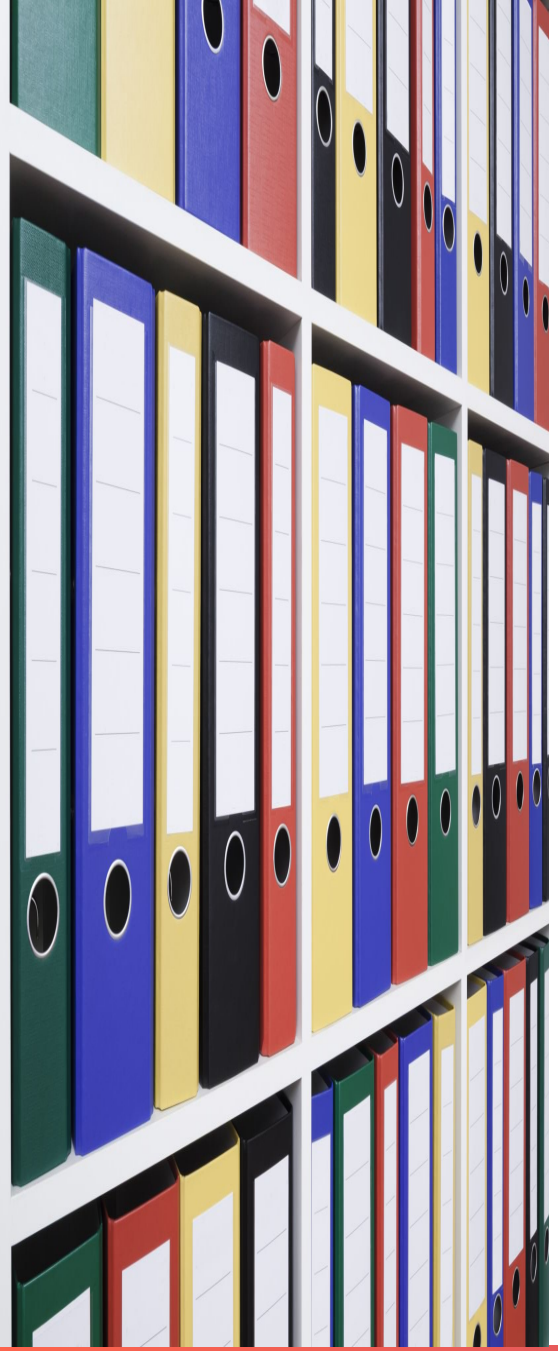
- The recall status report shall contain the information as specified in Schedule-II of FSS (Recall Procedure) Regulations, 2017 to the authority.

Recalled Products

- The product is to be recovered to a central site, or in the case of widely distributed product, to major recovery sites.
- In violation of labelling or any other requirement under the act/regulations but fit for human consumption: may correct or reprocess the recovered food, if permitted by Chief Executive Officer, Food Safety and Standards Authority of India.
- The recalled product is so deteriorated or unfit for human consumption- the food business operator shall ensure disposal of such food in consultation with the Chief Executive Officer, Food Safety and Standards Authority of India.
- A complete record of the disposal of such product shall be maintained.
- Foods imported into India which are recalled products in other markets or where Indian made foods are subject to recall or rejection in country of export and returned to India,- Food Authority or the Commissioner of Food Safety of the State or Union territory shall, in consultation with the concerned food business operator, determine the fate of such products for disposal or reprocessing at port or otherwise and shall review recall plan for the exported foods and advice the health authorities in the importing countries about such recall.

INDICATORS OF SUCCESSFUL FOOD RECALL

- The FSS (Recall Procedure) Regulations, 2017 outlines the procedure and regulatory requirements to complete a food recall in interest of public health.
- GUIDELINES FOR FOOD RECALL has been released which describes step by step process of initiating recall till its culmination along with the method & proforma in which information and development regarding the recall is to be shared with the CEO, FSSAI & Commissioner Food Safety, States/UTs.
- The guidelines categorically delineate the roles/responsibilities of FBO in management and communication to mitigate the food safety risk associated.
- It also provide overview of how to develop a recall plan and how to implement that plan in the event of a recall.
- It will assist in identifying products which are unsafe or violate the requirements under the Act, or the rules or regulations made thereunder and enable recall of the product(s) from the market place



CASE STUDIES

FDA suspends license of Zepto's parent company to operate Dharavi store after safety violations

Eshan Kalyanikar / TNN / Updated: Jun 01, 2025, 17:03 IST

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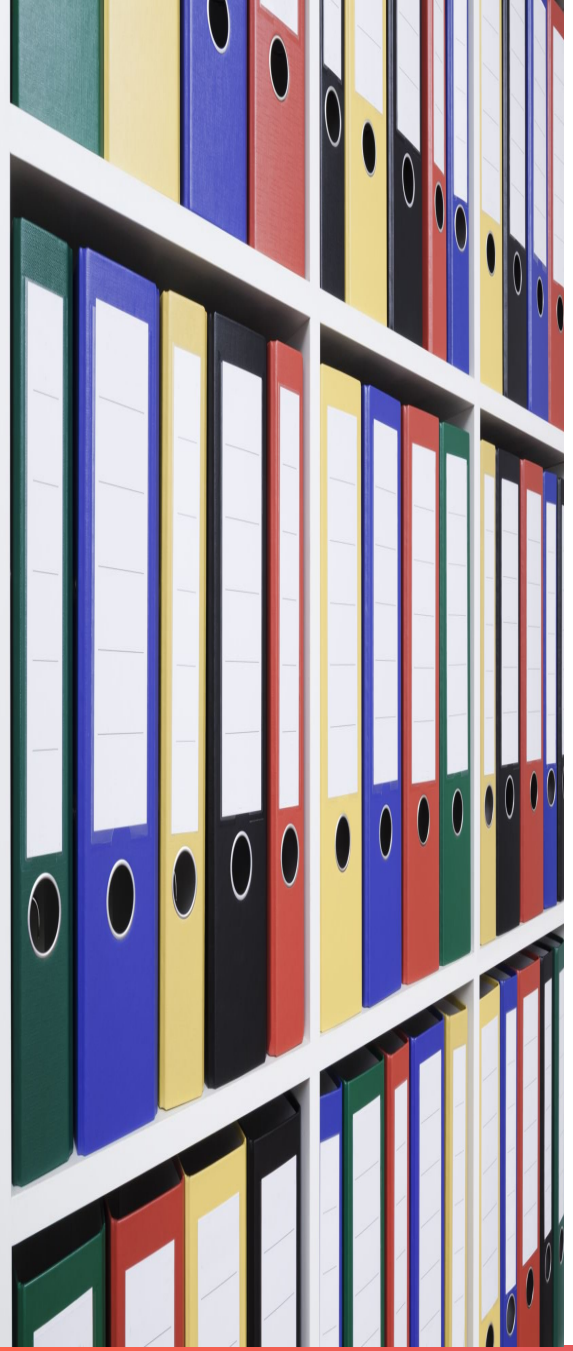
The Food and Drug Administration (FDA) has suspended the food business license of a Zepto warehouse in Dharavi due to significant food safety violations. An inspection revealed fungal growth, improper storage near stagnant water, expired prod ...Read More

MUMBAI: The Food and Drug Administration (FDA) has suspended the food business license of one of the warehouses of Kiranakart Technologies Pvt. Ltd., the parent company of quick-commerce platform Zepto.

This was after serious food safety violations at its Dharavi facility.



CASE STUDIES

Mumbai: FDA Inspects 63 Restaurants; 61 Found Violating Food Safety Standards

The Food and Drug Administration (FDA) conducted surprise inspections of hotels and restaurants in December, issuing improvement notices to 61 establishments and cancelling the licence of one for failing to comply with regulations.

Anupama Balasaheb Patil

Assistant Commissioner & Designated Officer

Greater Mumbai, FDA Maharashtra